

RADIO  
CALL SIGN

Sensation  
3/22/2003

# CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	
		<u>LIDO FORWARD</u>				
1	21	GAPS WERE NOTED BETWEEN THE BREAD WARMER AND THE FIXED BUFFET LINE ON THE STARBOARD SIDE, CREATING HARD TO CLEAN AREAS.				Gaps filled and better cleaning completed daily.
2	27	THE GAPS BETWEEN THE BREAD WARMER AND THE FIXED BUFFET LINE ON THE STARBOARD SIDE WERE SOILED WITH FOOD AND GREASE RESIDUE.				Better cleaning completed daily. More supervision and training implemented.
3	21	A PROFILE STRIP WAS MISSING ON THE UNDER COUNTER AREA OF THE BUFFET LINE NEAR THE BREAD WARMER ON THE STARBOARD SIDE, CREATING A HARD TO CLEAN AREA.				Replaced with new strip.
4	27	THE TECHNICAL SPACE UNDER THE ICE AND WATER DISPENSER ON THE PORT AND STARBOARD SIDES WAS SOILED. THIS WAS NOTED ON THE LAST INSPECTION.				All areas cleaned.
5	21	A GAP WAS NOTED ON THE FLAT TOP GRILL BETWEEN THE GRILL AND THE HANDLE, CREATING A HARD TO CLEAN AREA, ON THE PORT AND STARBOARD SIDES.				Better cleaning completed on daily basis.
7	33	THE DECK IN FRONT OF THE DEEP FRYER ON THE STARBOARD SIDE HAD MISSING GROUT AND CRACKED TILES.				Replaced grout and cracked tiles.
8	19	THE SNEEZE GUARDS PUT IN SINCE THE LAST INSPECTION WERE NOT PROVIDING ADEQUATE PROTECTION TO THE FOOD UNDERNEATH OF THEM AS THEY ARE CURRENTLY USED. THE SNEEZE GUARDS ARE ADEQUATE IF THEY ARE PLACED ON THE ACTUAL SERVICE LINE. AS THEY WERE BEING USED, THEY WERE ON A SHELF ON THE SERVICE LINE. IF THEY ARE USED LIKE THIS, A DOOR SHOULD BE INSTALLED ON THE SNEEZE GUARD.				Will be discussed with the USPH inspectors to establish the standards for the all fleet.
		<u>LIDO AFT</u>				
9	21	THE DOOR ON THE UNDER COUNTER REFRIGERATOR UNDER THE COLD BASIN ON THE PORT SIDE WAS NOT CLOSING PROPERLY.				Have been corrected.
10	27	THE TECHNICAL SPACE UNDER THE ICE AND WATER DISPENSER WAS SOILED.				Cleaning procedures have been enforced and training have been conducted.
11	36	THE LIGHT BULBS OVER THE COFFEE STATIONS WERE NOT SHIELDED OR SHATTER-RESISTANT. THIS WAS NOTED ON THE LAST INSPECTION. THE LIGHT LEVELS IN THIS AREA WERE NOT ADEQUATE.				It has been corrected.
		<u>LIDO GALLEY</u>				
1	20	THE THERMOMETER IN REFRIGERATOR L-7F WAS READING 68°F.				Refrigerator was monitored and afterwards put back to

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2		SLICED CHEESE WAS STORED IN THIS REFRIGERATOR AND HAD AN INTERNAL TEMPERATURE OF 42°F. THE CHEESE WAS MOVED TO ANOTHER REFRIGERATOR. ACCORDING TO THE REFRIGERATION LOG, THIS REFRIGERATOR WAS ACCEPTABLE THIS MORNING.				service.
1 3	21	OVEN THERMOMETERS WERE BEING USED IN SOME OF THE HOT HOLDING CABINETS. THESE THERMOMETERS HAVE A TEMPERATURE RANGE STARTING AT 200°F.				Replaced with proper thermometers.
		<u>PIZZERIA</u>				
1 4	34	A KNIFE WAS FOUND IN THE CONDIMENT COLD BASIN DRAIN HOLE.				Has been corrected.
1 5	33	GAPS WERE NOTED IN THE DECKHEAD ABOVE THE PIZZA OVEN.				It has been corrected and gaps filled in.
		<u>POTABLE WATER</u>				
1 6	03*	A MANUAL TEST OF FREE CHLORINE RESIDUAL DURING ACTIVE POTABLE WATER BUNKERING WAS MADE AT APPROXIMATELY 11:50 AM. THE INSPECTOR AND THE ENGINEER USING TWO DIFFERENT TEST KITS MEASURED 0.16 PPM AND 0.13 PPM RESPECTIVELY. THE LAST RECORDED MANUAL TEST WAS TAKEN AT 10:30 AM AND MEASURED 2.42 PPM. A SECONDARY MANUAL TEST WAS TAKEN FROM POTABLE WATER TANK #14, WHICH WAS BEING FILLED, AND THE FREE CHLORINE RESIDUAL WAS 0.12 PPM.				Action was taken during the inspection. Chlorine levels were raised to above 2 ppm and back up pump have been installed.
1 7	08	ON THE POTABLE WATER PRODUCTION LOG IT WAS UNCLEAR WHETHER A MANUAL TEST WAS BEING TAKING EVERY 4 HOURS SINCE A TIME WAS NOT RECORDED WHEN THE TEST WAS TAKEN. THE TEST IS RECORDED UNDER THE WATCH COLUMN (00-04, 04-08, 08-12, ETC.).				It has been corrected and test being logged every 4 hours. This is being monitored daily.
		<u>MIRAGE BAR – PANTRY</u>				
1 8	15*	A SEVERELY DENTED CAN WAS PRESENT ON THE COUNTER IN THE PANTRY.				All dented cans removed. All personnel were re-trained accordingly.
		<u>BARS GENERAL</u>				
1 9	21	SEVERAL BARS HAD POWER CORDS TO COUNTER MOUNTED EQUIPMENT DRAPING BEHIND ON COUNTER TOPS. CLEANING IN THESE AREAS WAS DIFFICULT. BUNDLE POWER CORDS AND HANG ON THE EQUIPMENT IF NECESSARY OR SHORTEN THEM.				Waiting for stainless steel tech. to install stainless steel channels for wires and or cables..
2 0	26*	PREVIOUSLY CLEANED OASIS MIXER PITCHERS WERE SOILED WITH A DRINK RESIDUE INSIDE THE PITCHERS IN THE POOL, POLO, AND PLAZA BARS. THE PITCHERS WERE STORED AS CLEAN AT THE FRONT BARS.				All items were cleaned and inspected for residue. Better supervision and inspections in place.
		<u>POOL BAR – PANTRY</u>				
2 1	26*	THE INTERIOR OF THE DISPENSING NOZZLE IN ONE OF THE PORTABLE DRINK DISPENSERS WAS SOILED WITH DRINK RESIDUE				All items were cleaned and inspected for residue. Better supervision and inspections in place.

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		AND STORED AS CLEAN.				
		<u>DISCO AND PLAZA BARS</u>				
2 2	36	THE DECORATIVE ARTIFICIAL LIGHTS OVER THE PREPARATION COUNTERS THROUGHOUT THE PLAZA AND DISCO BAR WERE NOT SHIELDED OR SHATTER-RESISTANT.				Counter has not been used as a preparation counter until will not be clarify with the USPH inspectors.
		<u>FANTASIA 1 BAR PANTRY</u>				
2 3	34	THE DRAIN PIPE BENEATH THE ICE MACHINE IN THE PANTRY WAS DISCONNECTED AND WASTEWATER WAS POOLING ON THE DECK SURROUNDING.				It has been corrected.
		<u>CREW GALLEY</u>				
2 4	27	THE JUICE MACHINE WAS SOILED WITH JUICE RESIDUE ON THE INTERIOR TECHNICAL COMPARTMENT.				Machine was cleaned of all residues. Better supervision in place.
2 5	20	GAPS WERE NOTED BETWEEN THE UPPER AND LOWER COMPARTMENTS OF THE ICE MACHINE. GAPS WERE ALSO OBSERVED AROUND THE ICE CHUTE OF THE LOWER ICE COMPARTMENT.				Top portion of old bottom repaired.
		<u>CREW GALLEY-SOUP PREP AREA</u>				
2 6	33	PAINT WAS PEELING ON THE INTERIOR OF THE SCUPPERS.				Corrected. New paint was applied.
		<u>CREW GALLEY</u>				
2 7	34	TWO LEAKS WERE OBSERVED BENEATH THE COUNTER OF THE HOT SERVING LINE.				Corrected. Leaks repaired.
2 8	34	A LEAK WAS OBSERVED AROUND THE FAUCET OF THE SINGLE COMPARTMENT SINK.				Corrected on day of the inspection.
		<u>MAIN GALLEY - SOUP AND SAUCE SECTION</u>				
2 9	27	THE PIPES BENEATH THE SOUP AND SAUCE KETTLES WERE SOILED WITH FOOD DEBRIS.				Cleaning procedures have been revised and enforced as well as traning of the crew.
		<u>MAIN GALLEY-SALAD PANTRY</u>				
3 0	26*	SEVERAL PREVIOUSLY CLEANED PLATES WERE SOILED WITH FOOD DEBRIS AND STORED AS CLEAN.				It has been corrected during inspection.
3 1	34	A SMALL LEAK WAS NOTED ON THE DRAIN LINE OF THE TWO-COMPARTMENT SINK.				Corrected.
3 2	20	THE BUFFALO CHOPPER BASIN WAS SCORED RENDERING THE SURFACE NOT EASILY CLEANABLE.				Buffalo choppers basin was replaced with the new one.
		<u>MAIN GALLEY-SOUP AND SAUCE STATION</u>				
3 3	33	PAINT WAS PEELING OFF THE BASE OF THE FLOOR SINK DRAINS UNDER THE SOUP KETTLES.				It has been corrected. New paint applied.
		<u>MAIN GALLEY-DEEP FAT FRYERS</u>				
3 4	20	THREE DEEP FAT FRYER UNITS HAD SCREWS MISSING FROM THE INTERIOR HEATING ELEMENTS, LEAVING OPENINGS THAT ARE NOT EASILY CLEANABLE.				Replaced screws.

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		<b><u>MAIN GALLEY-ESTASY SERVICE LINE</u></b>				
3 5	26*	SEVERAL PREVIOUSLY CLEANED PLATES WERE SOILED WITH FOOD DEBRIS AND WERE BEING STORED AS CLEAN.				All plates inspected and cleaned properly.
		<b><u>MAIN GALLEY-WATER STATION</u></b>				
3 6	20	GAPS WERE NOTED BETWEEN THE UPPER ICE MAKER AND LOWER BIN OF THE ICE MACHINES ALLOWING MOISTURE AND DEBRIS TO ACCUMULATE.				Top portion of old bottom was replaced.
3 7	26*	A SMALL AMOUNT OF MOLD GROWTH WAS NOTED AT THE INTERIOR REAR PANEL OF THE UPPER ICE MAKER COMPARTMENT OF THE LEFT ICE MACHINE.				Area cleaned and others inspected.
		<b><u>MAIN GALLEY-DISHWASHER</u></b>				
3 8	37	SIGNIFICANT CONDENSATION WAS NOTED ABOVE THE DIRTY AND CLEAN ENDS OF THE FLIGHT TYPE DISHWASHER DURING ACTIVE USE. WATER WAS DRIPPING FROM THE DECKHEAD TO SURFACES BELOW.				Machine tempter was corrected at the time of inspection and the condensation stopped.
3 9	22	THE FINAL RINSE GAUGE TEMPERATURE WAS OVER 220 °F AT THE IN-USE CONVEYOR DISHWASHER, WHILE THE PLATE SURFACE WAS 176 °F. THE MOUNTED FINAL RINSE GAUGE THERMOMETER WAS OVER 40 °F OUT OF CALIBRATION.				Temperature was adjusted during the inspection.
4 0	22	GLASS PARTICLES WERE LODGED IN THE UPPER SPRAY NOZZLES PREVENTING PROPER SPRAY PATTERNS TO COMPLETELY COVER SOILED GLASSWARE.				Glass particles removed and inspected for proper spray pattern.
		<b><u>ROOM SERVICE PANTRY</u></b>				
4 1	26*	SEVERAL PREVIOUSLY CLEANED PLATES, SAUCERS AND PLASTIC DRINKING GLASSES WERE SOILED WITH FOOD DEBRIS AND STORED AS CLEAN.				All items cleaned and replaced.
		<b><u>BUFFET PANTRY</u></b>				
4 2	34	A SMALL LEAK WAS NOTED AT THE ELBOW JOINT OF THE DRAIN LINE BENEATH THE SINK.				Leak fixed.
		<b><u>PROVISIONS-DRY STORES</u></b>				
4 3	15*	SOME CANS OF FOOD ON THE DRY STORAGE SHELVES WERE DENTED ON THE SEAMS.				All cans removed.
		<b><u>CHEFS BOX</u></b>				
4 4	33	LOOSE PROFILE STRIPS WERE NOTED ABOVE THE DOOR AND THE RIGHT BULKHEAD/DECKHEAD JUNCTURE.				It has been corrected.
		<b><u>PROVISIONS - VEGETABLE PREP</u></b>				
4 5	33	A LOOSE PROFILE STRIP WAS NOTED ABOVE THE RIGHT SIDE OF THE 3-COMPARTMENT SINK.				It has been corrected.
4 6	33	A FEW BROKEN DECK TILES WERE NOTED AT THE JUNCTURE OF THE DECK AND BULKHEAD NEAR THE ENTRY TO THE VEGETABLE REFRIGERATION UNIT.				It has been corrected. Replaced broken deck tiles.

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4 7	26*	SEVERAL LEXAN CONTAINERS WERE SOILED WITH FOOD DEBRIS, BUT WERE STORED AS CLEAN.				All cleaned and inspected.
		<u>COMMENT</u>				
		<p>IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.</p> <p>PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: <a href="mailto:VSP@CDC.GOV">VSP@CDC.GOV</a></p> <p>USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].</p>				